

## Pszeniczne 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **10.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Steps

- Temp **73 C**, Time **45 min**

### Mash step by step

- Heat up **1.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **45 min** at **73C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 5.1 kg (91.1%) | 80 %  | 30  |
| Grain          | Carahell                            | 0.5 kg (8.9%)  | 77 %  | 26  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | ksylitol | 58 g   | Boil    | 10 min |